

Olive Garden

APPLE PRALINE CHEESECAKE

Serves 12

Crust:

**1 cup graham cracker crumbs
2 Tbsp. sugar
2 Tbsp. butter**

Melt butter in a small saucepan or in a microwaveable bowl in the microwave. Stir in crumbs and sugar until thoroughly blended. Press into the bottom of a 9 inch spring form pan. Set aside.

Apple Mix:

**1/4 cup butter
1/2 cup light brown sugar
2 lbs. red delicious apples, peeled, cored and diced into 1/2 inch pieces
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice**

In a dutch oven, melt butter over low heat, add brown sugar, apples, cinnamon, nutmeg and allspice. Simmer over low heat until apples are soft, but still hold their shape. Cool mixture to room temperature and reserve.

Praline Topping:

**1 1/2 cups dark brown sugar
1/2 cup butter, softened
1 cup pecan pieces**

In a small bowl mix all ingredients together with a fork until well incorporated. Reserve

Apple Cheesecake:

**2 - 8 oz. packages, cream cheese, softened
1/2 cup granulated sugar
3 large eggs
1 cup heavy whipping cream**

In a large bowl, with an electric mixer, cream together sugar and cream cheese on medium speed until light and fluffy. Beat in the eggs one at a time until smooth. Add the cream and continue beating until the mixture is thick and creamy. Gently stir in the cooled apple mix by hand. Pour into the prepared spring form pan. Spread praline topping over the top. Bake at 350 degrees for 1 hour and 20 minutes. allow to cool to room temperature before removing the sides of the pan. Refrigerate until ready to server. Garnish with whipped cream.